



# INTERNATIONAL MANAGEMENT SCHOOL

## **ADVANCED DIPLOMA IN PASTRY AND CULINARY DESIGN MANAGEMENT COURSE**

International Management School (Pte) Ltd has designed this **Advanced Diploma in Pastry and Culinary Design Management** Course to provide the students the knowledge in **advanced Pastry, Culinary, Design and Management**. It explains the complexity of **Pastry and Culinary** business and imparts key related skills.

### **Course Modules:**

Students must complete all the 12 modules of the course to graduate:

- Pastry & Culinary Business Management
- Safety and Hygiene
- Desserts
- Bakery
- Beverages
- Cakes
- Salad Bar
- Soup
- Culinary Recipes and Design
- Carve Fruits and Vegetables for Food Presentation
- Creative Pastry Design Decoration
- Project on Creative Pastry and Culinary Business and Operation

### **Duration:**

The part time course duration is 12 months

### **Assessment & Grading:**

Students will be assessed through a formal project and assignment. 75% class attendance is required. The qualification to be awarded upon course completion & passing of the required Assessments, is "Advanced Diploma in Pastry and Culinary Design Management" awarded by International Management School (200816652R) which is a registered School with the Committee for Private Education. ERF expiry date is 18 Jan 2021.

### **Admission requirement:**

Obtained at least a Diploma in related discipline with C6 English Language or equivalent qualification

### **Class venue:**

International Management School @ 101 Kitchener Road Jalan Besar Plaza unit 03-39 Singapore 208511

### **Fees:**

The full course fee is S\$2,800 (including local exam), payable by monthly installments over 12 months. Registration fee is S\$50 (non refundable).